

Hors d'oeuvres

Fresh Cheese Display \$25

Three select local and European cheeses, accompanied by fresh fruit, seasonal jam and hot banquette, Serves 6ppl (Approx. 2oz cheese per)

Antipasto Platter \$30

Select cured meats, roasted marinated vegetables, fresh mozzarella, oven roast tomatoes and balsamic reduction, Serves 4-6ppl (Approx. 3oz per)

House Cured Salmon Display \$35

Cold smoked salmon, pickled onions, lemon herb cream, capers and toasted crutinis, Serves 4-6ppl (Approx. 2oz per)

Blue Crab Dip

8oz \$10/ 16oz \$18/ 32oz \$20

Rich and creamy dip loaded with crab, with tortilla chips and pressed bread

Edamame and Spinach Hummus

8oz \$7.50/ 16oz \$13/ 32oz \$20

Vegetarian hummus served with whole-wheat pitas

Shrimp Spring Rolls

2ea \$5.50/ 4ea \$10/ 6ea \$14.50

Crispy spring rolls with spicy sambal sauce and vibrant basil oil

Mini Lump Crab Cakes \$3.50/cake

2oz golden brown crab cakes served with chipotle aioli and mango dressing

Baker's Dozen Tuscan Crutini \$14.5

13 toasted crutinis topped with pesto, oven roasted plum tomatoes, roasted garlic puree and balsamic syrup

Phyllo Salad Cups \$10

Filled with refreshing chicken, shrimp, and crab salads. 6 pieces/2ea

Baked Brie \$50

A single two pound wheel with choice of house made pepper jam or apricot and orange marmalade wrapped in a puff pastry and baked to a golden brown. Served at room temp. Serves 15ppl

Local Shrimp Cocktail \$20 lb (avg. 17 shrimp/lb)

Local caught wild shrimp, poached and cleaned, served with chili cocktail sauce and fresh lemons.